

∞ **EUGENE 5160 CLUB ~ AUGUST 2012** ∞

The August Meeting will be Thursday the 2nd at 6pm at the Woodcraft store in Delta Oaks Shopping Center just off Delta Hwy and Beltline Hwy in North Eugene.



AUGUST MEETING

DIETRICH PODMAJERSKY is coming down from Seattle to share his experiences with the American Bladesmith Society's Journeyman Stamp process. We may also get him to touch on his work setting up short run custom knife production, working and heat treating stainless steels, and other observations and opinions on knifemaking.

Dietrich (<http://www.podforge.com/>) passed his JS performance and presentation tests this Spring with what I suspect is the first set of presentation blades in ABS history *not* to include a single Bowie or classic drop-point hunter.

Disclosure: Yes - this is my cousin Dietrich.

Photo:
SharpByCoop.com



MAKER - DIETRICH PODMAJERSKY, JS ABS TEST KNIVES IMAGE - SHARPBYPYCOOP.COM



BAMBOO HANDLED KNIFE CONTEST – JUDGMENT DAY!

Bring in your bamboo handled blades! Judging day is finally here. I've got the kitchen knife that I passed around a couple of meetings ago. Blair has a knife ready. Have **you** got a bamboo-handled blade made? Bring it to the meeting!

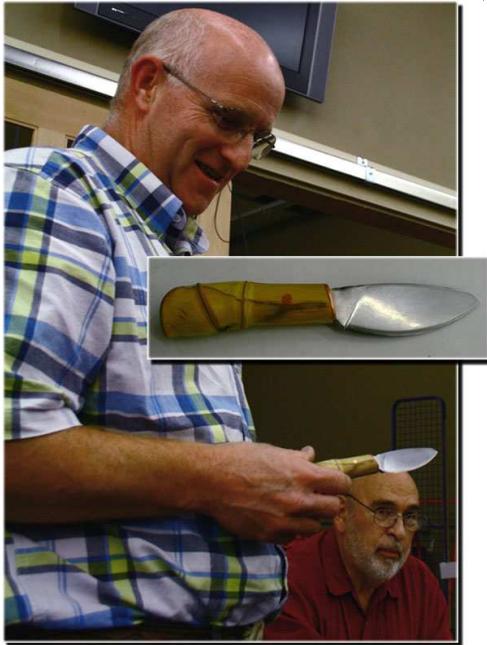


JUNE MEETING

June was our first meeting in Woodcraft's new location. If you haven't seen their new, larger store it's worth dropping in: Delta Oaks Shopping Center on the N.E. corner of the Delta & Beltline – down the row from Market of Choice & kitty-corner from Dick's Sporting Goods and the Delta Oaks Walmart.

There was some discussion about anvils. \$500-700 was mentioned as the price range for decent quality 100 pound anvil. On Craig's list I see that there's an 80 pound Peter Wright for \$400 (July 19 – Thurston, Oregon). A new 100 pound Emerson from Texas Knifemaker's Supply (<http://www.texasknife.com>) will run you close to \$600 plus shipping.

For show-your-work, Blair Goodman brought in a bamboo-handled knife. A good piece of work, and comfortable to hold in the hand... and which we should see again for the contest judging!



There was a classic clipped Bowie with a Scagel style antler crown handle with the burr still on:



... with a familiar flow of lines.

On the other hand the knife below had us scratching our heads about the general shape – and about the rubber handle. Personally, while I admire the creativity, for me the lines don't flow well – and if you are going to go with grippy handle material, horse mat looks and feels better to me.

Then a couple of knife blanks were passed around – their origins/composition/heat treat options were subjects of much speculation. I suppose the spark test might give at least a general idea of the composition: http://en.wikipedia.org/wiki/Spark_testing



I showed a hardy-tool I'd cobbled up to give me a large radius to hammer against. One of these days I'll hammer out a wok spoon over it.

Wayne Goddard then laid out an array of knives to talk about knife design.



He brought back this excellent knife

as an example of a truly creative, unique, and pleasing design. You might remember it from the February/March newsletter.

Wayne asked us to compare the design of two hunting knives. Both have the same intended



purpose. The “flow” of lines gives each a very different personality.

Also the shape of the ricasso seems to be more natural in one than the other. From a functional point of view the width of the blade and the clip versus drop point would make a difference in how each would perform in the field.



As examples of clean, pleasing, and functional design Wayne offered an integral that Dave Rider made at our Spring hammer-in:



... and a knife that Wayne notes typifies the “small knife” that you should build up a supply of for taking to shows so you have an affordable item on the table:



Discussion ranged from contouring a folder's liners/bolsters/scales to function as a guard when the blade is open... to ricasso proportions and the golden ratio.

Scribe's note: Called Phi, the golden ratio is about 1 to 1.62 and is found in natural structures like the swirl of a pine cone, a snail shell, or seeds in a sunflower head. It is also a key to understanding why we perceive one face as more beautiful than another. It has been used in art, architecture, and design since the ancients used it in designing the great pyramids and the Parthenon. Heck. Pull out a credit card. Its shape is within a millimeter of being a perfect golden ratio. In short: it ain't everything, but it can be a useful design guide. It's built into nature and our eye likes it. Here's a Bowie from the January meeting with golden ratio all over it: wood-to-steel, handle-to-guard, and ricasso width-to-height.



Wayne regaled us with a teaching-story – the lesson of which I took to be: Know your stuff and show what you know without being high handed, and you are planting the seeds for success.

The story went back to a Knife Guild show many many moons ago where Sal Glesser (Spyderco) and Wayne were both in attendance. Sal was insisting that a white Arkansas stone was required for getting a razor edge. Wayne, for his part, maintained that Norton fine India stone did the job if you used it properly. The proof-is-in-the-pudding moment was for Wayne to pick a sharpened knife off his table and Sal to test its edge on rope and paper. Sal was so impressed that in the following years he asked Wayne to consult for Spyderco on a number of occasions – which led to the Clipit line and associated royalties.

Wayne says if you look at it right, that one sharpening job has earned him six figures over the years.

Which is not to say that everything was smooth sailing. Wayne is not as enamored with serrated edges as the folks at Spyderco and they had some “discussions” about design decisions.

Wayne admits that he noticed that his everyday carry knife lasted longer – 4 times longer – when he went from a plain edge to a partially serrated edge, due to using the serrations on nasty jobs that would otherwise have taken their tole on the whole plain-edged blade.

Discussion went on to how to use marketing in selling knives. Wayne said when he stopped calling his small knives “Whatchacallits” and would call them “DLKs” in an authoritative voice (for Dinky Little Knives) that he sold noticeably more of them. But stepping over the line to claim that a blade is something that it is not isn't just wrong – it will come back at you. Wayne relayed the cautionary tale of a maker that was removed from the ABS rolls for making false claims about the steel in his blades. That turned our

conversation to the American Bladesmith Society and the Journeyman Smith testing... but that's getting into one of the subjects for next week's meeting - - - so: **BE THERE OR BE SQUARE!**

~ ~ ~ your scribe: Michael Kemp